

SMALL PLATES

|                                                                             |                                                                       |     |
|-----------------------------------------------------------------------------|-----------------------------------------------------------------------|-----|
| GORDAL OLIVES                                                               | (VGI) (105kcal)                                                       | 5   |
| ROSEMARY SEA SALT FOCACCIA                                                  |                                                                       | 6.5 |
| organic Arbequina olive oil,<br>aged balsamic (VGIA) (568kcal)              |                                                                       |     |
| ROASTED BUTTERNUT SQUASH SOUP                                               |                                                                       | 9.5 |
| sage, toasted seeds, chilli (VGI) (279kcal)                                 |                                                                       |     |
| CRISPY BUTTERMILK FRIED CHICKEN THIGHS                                      |                                                                       | 12  |
| buffalo hot sauce, Padrón peppers,<br>blue cheese, ranch dressing (544kcal) |                                                                       |     |
| BEETROOT CARPACCIO,<br>STRACCIATELLA                                        | chicory, cranberry<br>& pine nut dressing, nasturtium (VGI) (362kcal) | 12  |

LARGE PLATES

|                                                                                                                |  |       |
|----------------------------------------------------------------------------------------------------------------|--|-------|
| MASALA CURRY                                                                                                   |  | 24    |
| choice of mushroom or chicken breast,<br>saffron pilaf rice, raita, grilled flatbread<br>(VGIA) (892/1229kcal) |  |       |
| MAL BURGER                                                                                                     |  | 19.95 |
| bacon, Gruyère cheese, relish,<br>French glazed bun (1552kcal)                                                 |  |       |
| STACK IT UP                                                                                                    |  | 7     |
| Upgrade to the stack – add onion<br>rings and a hot honey chicken slider<br>to your mal burger (2125kcal)      |  |       |
| FALAFEL & SPINACH BURGER                                                                                       |  | 19.95 |
| sweet chilli, dill mayo,<br>plant-based brioche (VGI) (1108kcal)                                               |  |       |

MAISON BIEN / PROTEIN BOWLS

sliced avocado, roast pumpkin, pickled red onion, baby kale, gordal olives, toasted seeds, roquette salad and Arbequina extra virgin olive oil with your choice of protein from the below:

|                                                                   |           |    |
|-------------------------------------------------------------------|-----------|----|
| GRILLED CHICKEN BREAST                                            | (736kcal) | 24 |
| GRILLED SALMON                                                    | (642kcal) | 24 |
| GRILLED HALLOUMI                                                  | (661kcal) | 24 |
| <hr/>                                                             |           |    |
| GRILLED FLAT IRON,<br>TWO FRIED EGGS                              |           | 28 |
| sliced avocado, roast cherry tomatoes,<br>chilli flakes (581kcal) |           |    |

## SIDES

|                                                                     |   |
|---------------------------------------------------------------------|---|
| <b>FRIES</b> (VGI) (667kcal)                                        | 6 |
| <b>BLACK TRUFFLE &amp; PARMESAN FRIES</b><br>truffle mayo (626kcal) | 8 |

## SANDWICHES

all served with slaw and vegetable crisps.  
served until 5pm

|                                                                                                                                    |     |
|------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>SPINACH FALAFEL WRAP</b><br>tomato hummus, cucumber,<br>sesame seeds (VGI) (620kcal)                                            | 10  |
| <b>CHEZ MAL FILLET OF FISH BURGER</b><br>cod goujons, tartare sauce,<br>iceberg lettuce (594kcal)                                  | 14  |
| <b>SOURDOUGH BRISKET</b><br><b>PASTRAMI TOASTIE</b> relish,<br>sliced gherkin, Swiss cheese (846kcal)                              | 14  |
| <b>CLUB SANDWICH</b> grilled chicken breast,<br>fried egg, swiss cheese, Ayrshire bacon,<br>iceberg lettuce, beef tomato (641kcal) | 14  |
| <b>B.L.T BAGUETTE</b><br>Ayrshire bacon, iceberg lettuce,<br>beef tomato (549kcal)                                                 | 13  |
| <b>ADD A MUG OF SOUP</b> (VGIA) (198kcal)                                                                                          | 4.5 |
| <b>ADD FRIES</b> (VGI) (489kcal)                                                                                                   | 6   |

## SWEET TREATS

|                                                                                                                                              |     |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>MAL HOT CHOCOLATE,</b><br><b>MARSHMALLOWS</b> Noalya chocolate<br>sauce, vanilla, chocolate ice cream,<br>crème Chantilly (939kcal)       | 9.5 |
| <b>CHEESE PLATE</b><br>Blue Murder, Westcombe Cheddar,<br>Valençay goat's cheese – truffle honey,<br>fig chutney, quince, crackers (366kcal) | 12  |

## PASTRIES

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| <b>BREAKFAST MUFFINS</b><br>choice of: sweet cured bacon,<br>fried eggs, Cumberland sausages<br>(923kcal 896kcal 923kcal) | 8   |
| <b>MORNING PASTRIES</b><br>Danish pastries of the day (V) (271kcal)                                                       | 3.5 |



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so,

we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals.

[V] = Vegetarian. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.

## THE STORY OF NAPOLEON & JOSEPHINE

Château de Malmaison is a love story of a man who comes home from war knowing that his wife has been to bed with another man. It is the story of LOVE, INFIDELITY, FORGIVENESS and POWER. It is the story of Napoleon and Josephine, their thirteen years of marriage and their time together at Malmaison.

## LOVE

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>HUGO SPRITZ</b> St-Germain Liqueur,<br>Prosecco, soda, lime, mint                                           | 13 |
| <b>FRENCH 75</b> Champagne,<br>Tanqueray Gin, lemon, sugar                                                     | 15 |
| <b>CLOVER CLUB</b> Tanqueray Gin,<br>Martini Reserva Ambrato Vermouth,<br>lemon, sugar, raspberry              | 13 |
| <b>PINEAPPLE CAIPIRINHA</b><br>Sagatiba Cachaça, pineapple, lime, sugar                                        | 13 |
| <b>PEACHES &amp; CREAM</b> Absolut Vanilia Vodka,<br>Briottet Crème de Pêche, vanilla, peach,<br>lime, bitters | 13 |

## INFIDELITY

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| <b>SPICY MARGARITA</b> Chilli crisp 818<br>Reposado Tequila, Rosaluna Mezcal,<br>grapefruit, lime, agave, chilli | 14 |
| <b>PORNSTAR MARTINI</b> Absolut Vanilia<br>Vodka, Passoã Liqueur, lime,<br>passion fruit, Prosecco               | 13 |
| <b>BAD BOY GOOD GIRL</b><br>Absolut Blue Vodka, Champagne, Briottet<br>Rhubarb Liqueur, strawberry, lime         | 15 |
| <b>MAI TAI</b> Bacardi Carta Negra Rum,<br>Mount Gay Golden Rum, Cointreau,<br>orgeat syrup, lime, pineapple     | 13 |
| <b>THE 'MAL' AFFAIR</b> Absolut Blue Vodka,<br>St-Germain Liqueur, Aperol Liqueur,<br>grapefruit, lemon, sugar   | 13 |

## FORGIVENESS

|                                                                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>RHUBARB TRIANGLE</b><br>Chase Rhubarb & Bramley Apple Gin,<br>Briottet Liqueur de Rhubarbe, lemon,<br>honey, apple, bitters, rosemary,<br>Fever-Tree Mediterranean tonic | 13 |
| <b>AMERICANO</b> Campari bitters,<br>Martini Rubino Vermouth, orange foam,<br>soda, orange                                                                                  | 13 |
| <b>LA ROSITA</b> 818 Reposado Tequila,<br>Martini Ambrato Vermouth, Campari<br>bitters, Martini Rubino Vermouth, lemon                                                      | 14 |
| <b>RHUBARB &amp; BASIL GIMLET</b><br>Brockmans Gin, Briottet Rhubarb Liqueur,<br>lime, sugar, basil, bitters                                                                | 13 |
| <b>CARAJILLO</b> 818 Reposado Tequila,<br>Licor 43 Liqueur, espresso, orange                                                                                                | 13 |

## POWER

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| <b>ESPRESSO MARTINI</b> Absolut Blue Vodka, Tosolini Exprè Liqueur, espresso, sugar                          | 13 |
| <b>OAXACILLIN</b> Rosaluna Mezcal, ginger, lemon, agave, salt                                                | 14 |
| <b>TRUFFLE NEGRONI</b> Tanqueray Gin, Martini Reserva Rubino Vermouth, Campari bitters, truffle              | 14 |
| <b>LA LOUISIANA</b> Rittenhouse Rye Whiskey, Martini Rubino Vermouth, Benedictine Liqueur, Absinthe, bitters | 15 |
| <b>BEURRE NOISETTE OLD FASHIONED</b> Woodford Reserve Bourbon, butter, sugar, bitters                        | 13 |

## RETRO

|                                                                                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>BRAMBLE</b> Tanqueray Gin, Briottet Crème de Mure Liqueur, lemon, blackberry                                                          | 13 |
| <b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, cranberry, lime                                                                     | 13 |
| <b>CLASSIC MARTINI</b> Your way. Tanqueray Gin or Belvedere Vodka, Martini Ambrato Vermouth, lemon or olive                              | 13 |
| <b>KIR ROYALE</b> Champagne, Crème de Cassis Liqueur                                                                                     | 15 |
| <b>LONG ISLAND ICED TEA</b> Tanqueray Gin, Absolut Blue Vodka, Bacardi Carta Blanca Rum, Cointreau, 818 Blanco Tequila, lemon, Coca-Cola | 14 |
| <b>MANHATTAN</b> Woodford Reserve Bourbon, Martini Rubino Vermouth, Martini Ambrato Vermouth, bitters                                    | 14 |
| <b>MARGARITA</b> 818 Blanco Tequila, Cointreau, lime, agave                                                                              | 13 |
| <b>MOJITO</b> Bacardi Carta Blanca Rum, lime, sugar, mint, soda                                                                          | 13 |
| <b>OLD FASHIONED</b> Woodford Reserve Bourbon, demerara, bitters                                                                         | 13 |
| <b>SIDECAR</b> Hennessy VS Cognac, Cointreau Liqueur, lemon, sugar                                                                       | 13 |
| <b>PIÑA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime                                                                  | 13 |
| <b>APEROL SPRITZ</b> Aperol Liqueur, Prosecco, soda                                                                                      | 13 |
| <b>BLOODY MARY</b> Sapling Vodka, tomato, spices                                                                                         | 13 |

## FLIGHTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>818</b> Tommy's Margarita, Spicy Margarita, Carajillo       | 15 |
| <b>CAMPARI</b> Americano, La Rosita, Classic Negroni           | 15 |
| <b>WOODFORD</b> Manhattan, Classic Old Fashioned, La Louisiana | 16 |

## PERFECT SERVES

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| <b>BERRY &amp; BLOOM</b> Brockmans Gin, Fever-Tree Elderflower Tonic, blueberry, grapefruit                           | 13 |
| <b>VIENNA NIGHT</b> Tanqueray Gin, Briottet Poire William Liqueur, St-Germain Liqueur, Fever-Tree Apricot Soda, lemon | 13 |
| <b>DARK &amp; STORMY</b> Bacardi Spiced Rum, Fever-Tree Ginger Beer, lime, mint                                       | 13 |
| <b>MEDITERRANEAN</b> Gin Mare Gin, Fever-Tree Mediterranean Tonic, olives, orange                                     | 13 |
| <b>CITRONCELLO SPRITZ</b> Sustainable Citroncello, Tanqueray 10 Gin, Prosecco, lemon                                  | 13 |

## NON-ALCOHOLIC COCKTAILS

|                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------|----|
| <b>COS-NO-POLITAN</b> Mountain Everleaf, cranberry, lime, sugar                                                           | 11 |
| <b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey                                                                       | 11 |
| <b>MARINE SPRITZ</b> Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime                                              | 11 |
| <b>NO-JITO</b> Marine Everleaf, lime, sugar, soda, mint                                                                   | 11 |
| <b>ORANGE &amp; GINGER HIGHBALL</b> Forest Everleaf, Fever-Tree Ginger Ale, orange                                        | 11 |
| <b>POR-NO STAR MARTINI</b> Forest Everleaf, passion fruit, pineapple, lime, Eins, Zwei, Zero sparkling non alcoholic wine | 11 |

## NON-ALCOHOLIC

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| <b>COCA-COLA, DIET COKE, COKE ZERO</b> 330ml                                         | 4.5  |
| <b>APPLETISER</b> 275ml                                                              | 4    |
| <b>FRUIT JUICES</b> 175ml                                                            | 3.5  |
| <b>KINGSDOWN MINERAL WATER</b> 330ml still or sparkling                              | 2.95 |
| <b>PUREZZA</b> 750ml still or sparkling                                              | 4.75 |
| <b>RED BULL</b> 250ml                                                                | 5    |
| <b>SCHWEPES</b> 200ml lemonade or soda water                                         | 3.5  |
| <b>MIXER COCA-COLA</b> 200ml                                                         | 3.5  |
| <b>MIXER DIET COKE</b> 200ml                                                         | 3.5  |
| <b>FEVER-TREE TONIC</b> 200ml Indian, refreshingly light, elderflower, mediterranean | 4    |
| <b>FEVER-TREE GINGER BEER</b> 200ml                                                  | 4    |
| <b>FEVER-TREE GINGER ALE</b> 200ml                                                   | 4    |
| <b>FEVER-TREE SICILIAN LEMONADE</b> 275ml                                            | 4.5  |
| <b>FEVER-TREE SPARKLING ELDERFLOWER</b> 275ml                                        | 4.5  |

## HOT DRINKS

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| AMERICANO                                                                            | 4    |
| ARTISAN COFFEE                                                                       | 4.5  |
| latte, mocha, cappuccino, flat white                                                 |      |
| ESPRESSO/MACCHIATO                                                                   | 3.2  |
| DOUBLE ESPRESSO/MACCHIATO                                                            | 4.2  |
| HOT CHOCOLATE                                                                        | 4.5  |
| MOCHA                                                                                | 4.75 |
| SPECIALITY TEAS                                                                      | 3.5  |
| LIQUEUR COFFEE                                                                       | 9.95 |
| Cotswolds Cream, Amaretto, Cognac,<br>Irish coffee served with Bushmills 10 Year Old |      |

|                  |             |
|------------------|-------------|
| DRAUGHT BEER     | Pint/½ Pint |
| CRUZCAMPO        | 6.95/3.7    |
| Spain (4.4%)     |             |
| BREWDOG PUNK IPA | 7.5/3.9     |
| Scotland (5.6%)  |             |
| GUINNESS DRAUGHT | 7.5/5       |
| Ireland (4.3%)   |             |

## BOTTLED BEER

|                        |     |
|------------------------|-----|
| HEINEKEN               | 6   |
| Holland 330ml (5.0%)   |     |
| TIGER                  | 6   |
| Singapore 330ml (4.8%) |     |
| SOL                    | 6   |
| Mexico 330ml (4.2%)    |     |
| MODELO ESPECIAL        | 6.5 |
| Mexico 355ml (5.0%)    |     |
| BREWDOG WINGMAN        | 6   |
| Scotland 330ml (4.3%)  |     |
| HEINEKEN 0%            | 5   |
| Holland 330ml (0.0%)   |     |
| BREWDOG PUNK AF        | 5   |
| Scotland 330ml (0.5%)  |     |

## CIDERS

|                                   |     |
|-----------------------------------|-----|
| OLD MOUT New Zealand 500ml (4.0%) | 6.5 |
| pineapple & raspberry             |     |
| kiwi & lime                       |     |
| summer berries                    |     |
| ASPALL SUFFOLK DRAUGHT CYDER      | 6.5 |
| England 330ml (5.5%)              |     |

|                         |                     |
|-------------------------|---------------------|
| CHAMPAGNE               | 125ml/Bottle/Magnum |
| CUVÉE MALMAISON BRUT    | 12.5/72.5/          |
| Lombard                 |                     |
| VEUVE CLICQUOT          | 16.75/99/195        |
| YELLOW LABEL BRUT       |                     |
| VEUVE CLICQUOT ROSÉ     | 18.5/109/           |
| RUINART BLANC DE BLANCS | /139/               |
| VEUVE CLICQUOT          | /249/               |
| LA GRANDE DAME VINTAGE  |                     |
| DOM PÈRIGNON VINTAGE    | /269/               |
| KRUG GRANDE CUVÉE NV    | /320/               |

|                                                  |                         |
|--------------------------------------------------|-------------------------|
| PROSECCO & SPARKLING WINE                        | 125ml/Bottle            |
| EINS, ZWEI, ZERO                                 | 5/28                    |
| Sparkling Riesling, Leitz, Germany, alcohol free |                         |
| PROSECCO, EXTRA DRY NV                           | 8/42.5                  |
| Fiol, Veneto, Italy                              |                         |
| HENNERS ROSÉ NV                                  | East Sussex England /62 |

|                                                        |                          |
|--------------------------------------------------------|--------------------------|
| ROSÉ WINE                                              | 175ml/250ml/500ml/Bottle |
| MAISON ROSÉ                                            | 7.5/10.5/20.5/29.5       |
| Anciens Temps, Vin de France                           |                          |
| ZINFANDEL BLUSH ROSÉ                                   | 7.75/10.75/20.75/30      |
| Zin Heaven, California, USA                            |                          |
| PROVENCE ROSÉ                                          | 10.5/14.5/28.5/42        |
| Love by Léoube, Côtes de Provence,<br>France (organic) |                          |

|                                                                                                                                                                                                                                                                                                                                                 |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| ALTERNATIVE WINES                                                                                                                                                                                                                                                                                                                               | Bottle |
| SAINT CLAIR PÉT NAT                                                                                                                                                                                                                                                                                                                             | 46     |
| Marlborough, New Zealand                                                                                                                                                                                                                                                                                                                        |        |
| Pétillant Naturel or 'Pét Nat'                                                                                                                                                                                                                                                                                                                  |        |
| A 'Pét Nat' also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine! |        |
| NO ES PITUKO VIOGNIER                                                                                                                                                                                                                                                                                                                           | 39.5   |
| Viña Echeverría, Maule Valley, Chile                                                                                                                                                                                                                                                                                                            |        |
| Natural Wine                                                                                                                                                                                                                                                                                                                                    |        |
| This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it's bottled unfined and unfiltered, so expect this wine to be slightly cloudy.                                                                                                                                                               |        |

|                                                                                                                                                                                                                                                              |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| BIZARRA                                                                                                                                                                                                                                                      | 39.5 |
| Extravaganza Orange, Juanico, Uruguay                                                                                                                                                                                                                        |      |
| A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes. |      |

|                            |                                 |
|----------------------------|---------------------------------|
| DESSERT WINES & PORT       | 50ml/100ml/Bottle               |
| MOSCATO D'ASTI, ALASIA     | Italy **26                      |
| TOKAJI, LATE HARVEST CUVÉE | 5/10/*48                        |
| Sauska, Hungary            |                                 |
| 10YR TAWNY                 | Warre Otima, Portugal 4.5/9/*44 |
| LBV PORT. GRAHAM'S         | Portugal 3.5/7/**46             |

\*\*750ml Bottle/ \*500ml Bottle

|                                                         |                          |
|---------------------------------------------------------|--------------------------|
| <b>WHITE WINE</b>                                       | 175ml/250ml/500ml/Bottle |
| <b>MAISON BLANC</b>                                     | 7.5/10.5/20.5/29.5       |
| Anciens Temps, Vin de France                            |                          |
| <b>CHENIN BLANC</b>                                     | 7.75/10.75/20.75/30      |
| Wild Garden, Cape Coast, South Africa                   |                          |
| <b>TORRONTES</b>                                        | 8.5/11.5/22.5/34         |
| Munay, El Porvenir de Cafayate, Argentina               |                          |
| <b>RIOJA</b>                                            | 8.95/12.5/24.5/36        |
| Tempranillo Blanco, Nivarius, Spain                     |                          |
| <b>PINOT GRIGIO</b>                                     | 9.25/12.95/25.5/38       |
| Pitatti, Friuli-Venezia Giulia, Italy                   |                          |
| <b>CHARDONNAY</b>                                       | 9.5/13.5/26.5/39         |
| The Stump Jump, d'Arenberg, McLaren Vale, SA, Australia |                          |
| <b>RIESLING</b>                                         | 9.5/13.5/26.5/39         |
| Rag & Bone, Smalltown Vineyards, Eden Valley, Australia |                          |
| <b>SAUVIGNON BLANC</b>                                  | 10.5/14.5/28.5/42        |
| Crowded House, Marlborough, New Zealand                 |                          |

|                                 |        |
|---------------------------------|--------|
| <b>SOMMELIER'S CHOICE*</b>      | Bottle |
| <b>FIANO, 'LUCCIO' BY PIKES</b> | 44     |
| Clare Valley, SA, Australia     |        |

|                                                                         |        |
|-------------------------------------------------------------------------|--------|
| <b>WHITE WINE</b>                                                       | Bottle |
| <b>GAVI DEL COMUNE DI GAVI</b>                                          | 46     |
| Minaia, Italy                                                           |        |
| <b>GRÜNER VELTLINER</b>                                                 | 48     |
| Franz & Friends, Kremstal, Austria                                      |        |
| <b>ALBARIÑO</b>                                                         | 49     |
| Martín Códax, Rías Baixas, Spain                                        |        |
| <b>SAUVIGNON BLANC</b>                                                  | 55     |
| Craggy Range, Martinborough, New Zealand                                |        |
| <b>CHABLIS</b>                                                          | 59     |
| Domaine De Vauroux, France                                              |        |
| <b>SANCERRE</b>                                                         | 65     |
| 'Terres Blanches', Domaine Roblin, France                               |        |
| <b>CHARDONNAY</b>                                                       | 69     |
| 'Director's Cut' By Francis Ford Coppola, Sonoma Coast, California, USA |        |
| <b>POUILLY-FUISSÉ</b>                                                   | 89     |
| Domaine Ferret, Burgundy, France                                        |        |

|                                                                              |                          |
|------------------------------------------------------------------------------|--------------------------|
| <b>RED WINE</b>                                                              | 175ml/250ml/500ml/Bottle |
| <b>MAISON ROUGE</b>                                                          | 7.5/10.5/20.5/29.5       |
| Anciens Temps Rouge, Vin de France                                           |                          |
| <b>MERLOT</b>                                                                | 7.75/10.75/20.75/30      |
| Reserva, Viña Echeverría, Valle De Curicó, Chile                             |                          |
| <b>PRIMITIVO</b>                                                             | 8.5/11.5/22.5/34         |
| 'Il Pumo', Salento, San Marzano, Puglia, Italy                               |                          |
| <b>CABERNET SAUVIGNON</b>                                                    | 8.95/12.5/24.5/36        |
| 'Man with the Ax' Showdown, California, USA                                  |                          |
| <b>SHIRAZ</b>                                                                | 9.25/12.95/25.5/38       |
| 'Winemakers Reserve', Berton Vineyard, Padthaway, South Australia, Australia |                          |
| <b>MAL-BEC</b>                                                               | 9.5/13.5/26.5/39         |
| Mendoza, Argentina                                                           |                          |
| <b>RIOJA CRIANZA</b>                                                         | 9.5/13.5/26.5/39         |
| Finca San Martín, Torre De Oña, Spain                                        |                          |
| <b>PINOT NOIR</b>                                                            | 10.5/14.5/28.5/42        |
| 'Are You Game', Fowles, Victoria, Australia                                  |                          |

|                                   |        |
|-----------------------------------|--------|
| <b>SOMMELIER'S CHOICE*</b>        | Bottle |
| <b>COYAM BY EMILIANA</b>          | 48     |
| Colchagua Valley, Chile (organic) |        |

|                                                                     |        |
|---------------------------------------------------------------------|--------|
| <b>RED WINE</b>                                                     | Bottle |
| <b>PINOT NOIR</b>                                                   | 54     |
| Creation Wines, Walker Bay, South Africa                            |        |
| <b>RIBERA DEL DUERO</b>                                             | 58     |
| Reserva, Rippa Dorii 'Salomon', Spain                               |        |
| <b>SAINT-ÉMILION</b>                                                | 64     |
| Grand Cru, Chateau l'Eglise d'Armens, Bordeaux, France              |        |
| <b>CHÂTEAUNEUF DU PAPE</b>                                          | 68     |
| Cuvée Les Pierres, France                                           |        |
| <b>MALBEC</b>                                                       | 78     |
| Catena Alta, 'Historic rows', Mendoza, Argentina                    |        |
| <b>BAROLO</b>                                                       | 82     |
| Serralunga d'Alba DOCG, Fontanafredda, Italy                        |        |
| <b>GEVREY CHAMBERTIN</b>                                            | 86     |
| Vallet Freres, Burgundy, France                                     |        |
| <b>AMARONE DELLA VALPOLICELLA</b>                                   | 89     |
| Valpantena, DOCG, Italy                                             |        |
| <b>CABERNET SAUVIGNON</b>                                           | 99     |
| 'RESERVE SELECTION' Raymond Vineyards, Napa Valley, California, USA |        |

\*Fantastic wine carefully selected by Malmaison's Brand  
Sommelier. Something a little different and well worth a try.

125ml glasses also available on bottles with by the glass prices

|                                              |      |  |                                                   |      |
|----------------------------------------------|------|--|---------------------------------------------------|------|
| <b>APERITIFS</b>                             | 50ml |  | <b>RUM</b>                                        | 35ml |
| APEROL Italy (11%)                           | 5    |  | BACARDI CARTA BLANCA Cuba (37.5%)                 | 6    |
| CAMPARI Italy (25%)                          | 5    |  | BACARDI CARTA NEGRA Cuba (37.5%)                  | 6    |
| MARTINI RISERVA RUBINO Italy (18%)           | 5    |  | BACARDI SPICED Cuba (35%)                         | 6    |
| MARTINI RISERVA AMBRATO Italy (18%)          | 5    |  | MOUNT GAY ECLIPSE Barbados (40%)                  | 6    |
| PIMM'S NO1 England (25%)                     | 5    |  | DISCARDED SUSTAINABLE BANANA PEEL England (37.5%) | 6.25 |
| <b>GIN</b>                                   | 35ml |  | DIPLOMATICO RESERVA EXCLUSIVA Venezuela (40%)     | 6.5  |
| TANQUERAY England (41.8%)                    | 6    |  | MOUNT GAY EXTRA OLD Barbados (43%)                | 7.25 |
| PUERTO DE INDIAS STRAWBERRY Spain (37.5%)    | 6    |  |                                                   |      |
| ROKU Japan (43%)                             | 6.25 |  | <b>LIQUEURS</b>                                   | 35ml |
| BOMBAY SAPPHIRE England (40%)                | 6.25 |  | SALIZA AMARETTO Italy (28%)                       | 5    |
| HENDRICKS Scotland (41.4%)                   | 6.25 |  | COTSWOLDS CREAM England (17%) (50ml serving)      | 7    |
| BROCKMANS England (40%)                      | 6.5  |  | TOSOLINI EXPRE´ Italy (28%)                       | 5    |
| SIPSMITH LEMON DRIZZLE England (40.4%)       | 6.75 |  | TOSOLINI SAMBUCA Italy (28%)                      | 5    |
| GIN MARE Spain (42.7%)                       | 6.75 |  | TOSOLINI LIMONCELLO Italy (28%)                   | 5    |
| TANQUERAY NO. TEN England (47.3%)            | 7    |  | DRAMBUIE Scotland (40%)                           | 5    |
| SAPLING CLIMATE POSITIVE England (40%)       | 7    |  | KOKO KANU Jamaica (37.5%)                         | 5    |
| FOUR Pillars BLOODY SHIRAZ Australia (37.8%) | 7    |  | COINTREAU France (40%)                            | 5    |
| MONKEY 47 Germany (47%)                      | 7    |  | ITALICUS ROSOLIO Italy (20%)                      | 5    |
|                                              |      |  | CHAMBORD France (16.5%)                           | 5    |
| <b>VODKA</b>                                 | 35ml |  | BRIOTTET LIQUEURS France                          | 5    |
| ABSOLUT Sweden (40%)                         | 6    |  | ST-GERMAIN France (20%)                           | 5    |
| ZUBROWKA BISON GRASS Poland (37.5%)          | 6    |  |                                                   |      |
| SAPLING CLIMATE POSITIVE England (40%)       | 6.25 |  | <b>COGNAC</b>                                     | 35ml |
| BELVEDERE Poland (40%)                       | 6.25 |  | HENNESSY VS COGNAC France (40%)                   | 6.5  |
|                                              |      |  | HENNESSY XO COGNAC France (40%)                   | 14   |
| <b>TEQUILA &amp; MEZCAL</b>                  | 35ml |  |                                                   |      |
| 818 BLANCO 100% AGAVE Mexico (40%)           | 6    |  |                                                   |      |
| 818 REPOSADO 100% AGAVE Mexico (40%)         | 6.75 |  |                                                   |      |
| 818 ANEJO 100% AGAVE Mexico (40%)            | 7.25 |  |                                                   |      |
| PATRON SILVER 100% AGAVE Mexico (40%)        | 6.5  |  |                                                   |      |
| PATRON REPOSADO 100% AGAVE Mexico (40%)      | 6.75 |  |                                                   |      |
| PATRON XO CAFÉ Mexico (35%)                  | 6.5  |  |                                                   |      |
| ROSALUNA MEZCAL Mexico (40%)                 | 6.5  |  |                                                   |      |

## WHISKY & WHISKEY

BLEND & DELUXE 35ml

JOHNNIE WALKER BLACK 6

Blended Scotch (40%)

JOHNNIE WALKER BLUE 26.95

Blended Scotch (40%)

MONKEY SHOULDER Blended Scotch (40%) 6

TOKI Blended Japan (43%) 6

NIKKA FROM THE BARREL 9

Blended Japan (51.4%)

MALT 35ml

AUCHENTOSHAN 3 WOOD 8

Single Malt, Lowland (43%)

GLENMORANGIE ORIGINAL 6

Single Malt, Highland (40%)

15YO GLENDRONACH 10.5

Highland (46%)

14YO OBAN 12.5

Single Malt, Highland (43%)

12YO GLENFIDDICH 6

Single Malt, Speyside (40%)

12YO MACALLAN DOUBLE CASK 9.25

Single Malt, Speyside (40%)

14YO BALVENIE CARRIBEAN CASK 9.25

Single Malt, Speyside (43%)

ABERLOUR A'BUNADH CASK STRENGTH 12.5

Single Malt, Speyside (61.5%)

10YO TALISKER Single Malt, Island (45.8%) 6.75

12YO BOWMORE Single Malt, Islay (40%) 6

10YO ARDBEG Single Malt, Islay (46%) 7

16YO LAGAVULIN Single Malt, Islay (43%) 12.5

COTSWOLDS Single Malt, England (46%) 6.25

10YO BUSHMILLS Single Malt, Ireland (40%) 6.5

AMERICAN WHISKEY 35ml

JACK DANIELS OLD NO.7 Tennessee (40%) 6

BULLEIT 6

Kentucky Straight Bourbon (45%)

L&G WOODFORD RESERVE 6.25

Kentucky Straight Bourbon (43.2%)

RITTENHOUSE 100 PROOF 6

Straight Rye Whiskey (50%)